Mathematical and Statistical Methods in Food Science and Technology

Daniel Granato and Gastón Ares

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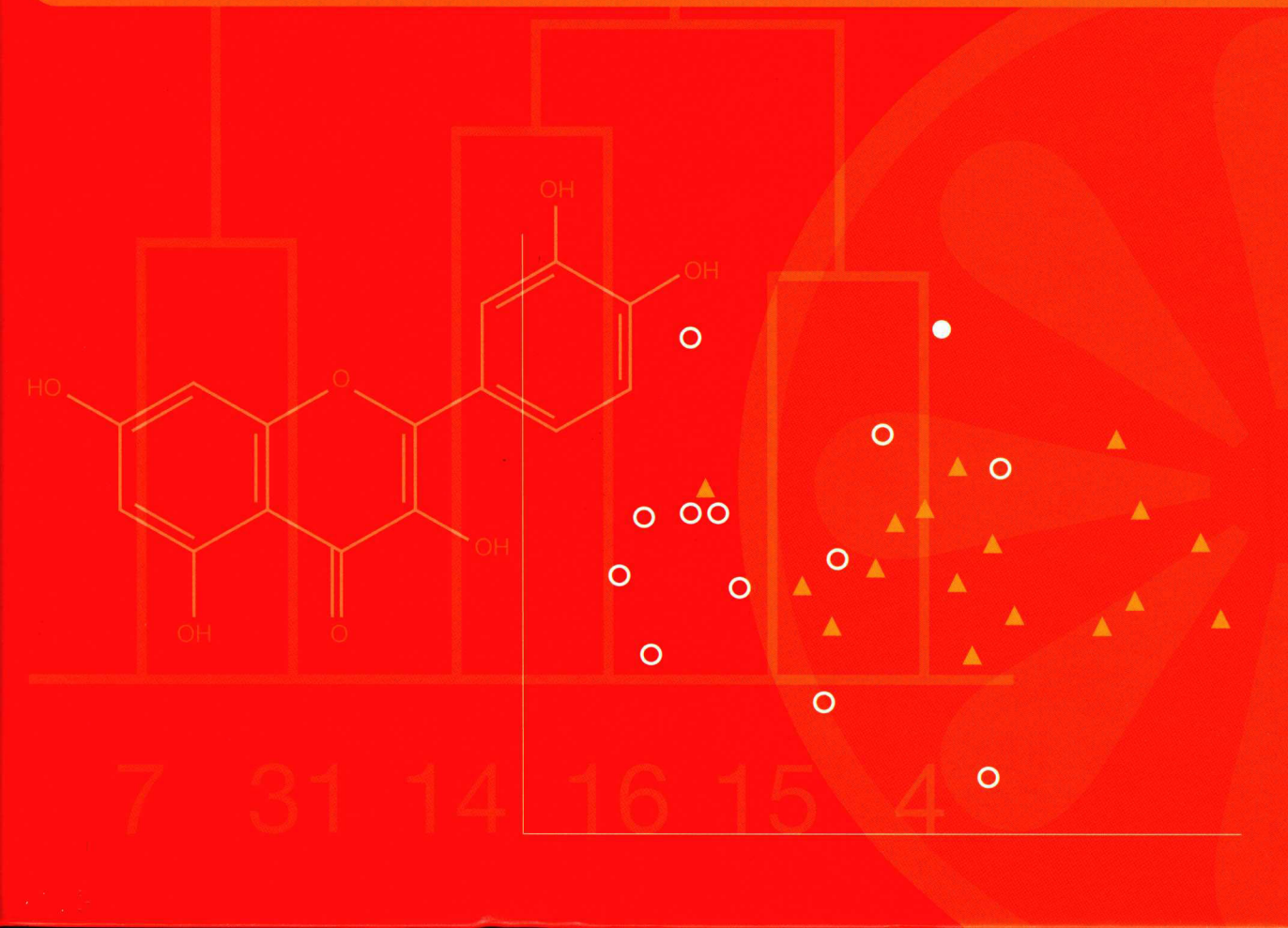

Mathematical and Statistical Methods in Food Science and Technology

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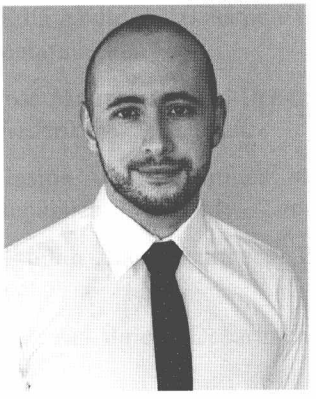
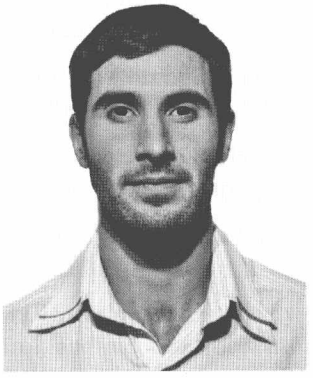


Daniel Granato is a Food Engineer. He completed his Master's degree in Food Technology (Federal University of Paraná, Brazil) in 2009 and undertook his Doctoral degree in Food Science (University of São Paulo, Brazil) from 2009–2011. In his Master's dissertation, he used Response Surface Methodology (RSM) to model and optimize physico-chemical and sensory properties of a dairy-free dessert. In his PhD thesis, he used multivariate statistical techniques to assess the influence of the grape variety, origin, price, sensory properties, *in vitro* antioxidant capacity, instrumental colour and chemical composition of red wines from South America on *in vivo* antioxidant activity (using Wistar rats). He has worked at the Adolfo Lutz Institute (São Paulo, Brazil) as a Researcher in the Department of Analysis and Data Processing since 2012. He has authored more than 40 articles in international refereed journals and various presentations at Congresses. He has worked and collaborated with many research groups in the following fields: food safety, food development/optimization using RSM, chemistry, sensory analysis, chemometrics and sensometrics applied in food science and technology. He is an active reviewer of more than 30 scientific peer-reviewed journals.



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Gastón Ares

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